

## THINGS TO KNOW

- A deposit of \$200 (non-refundable) is needed to reserve a banquet room. The deposit will be credited to your bill at the end of your function.
- At least 10 days prior to your event, we require a guaranteed number of guests and the number of each selected entrées. Pre-ordering is required.
- An estimated payment is due 10 days prior to your event based on your guarantees. Any outstanding payment will be paid at the end of the event.
- A customary 20% gratuity on food and open bar and sales tax on food, open bar and gratuity will be added.
- Acceptable forms of payment: Cash, Visa, MasterCard or American Express. We do not accept personal checks.
- We request that you and your guests park on the side and/or back of the restaurant and The Furniture Store.
- OPEN or CASH Bar: All house liquor drinks are \$7, domestic beer is \$5, imported beer is \$6.50 and house wine is \$7 (exclusive of tax). Sodas are \$2.50 each.
- There is a minimum \$50 bartender fee for a cash bar for the first 3 hours and any additional hours are \$25 per hour.
- Kids meals are available to kids under age 11 for \$10.95 for lunch and \$12.95 for dinner (dessert included in dinner price)
- There is a cake cutting fee of \$1 per person. We will waive this fee if you opt out of our dessert that is included in our buffet and sit down dinner option. If a cake is brought last minute, the cake cutting fee will be applied.
- Centerpieces are available for \$5 per table. Please ask us for details.
- All parties are expected to follow state and ABC laws. Termination of party will result, if not.

## ADDITIONAL APPETIZER PLATTERS

Platters serve approximately 20 guests

### \$100 For Each Platter

Cheese and Vegetable  
Meatballs  
Spinach and Artichoke Dip  
Crab Dip  
Teriyaki Sesame Chicken Bites  
Buffalo Wings  
Chicken Kabobs  
Baby Back Ribs  
Spinach Phyllo Turnovers  
Eggrolls

## WINE LIST

### *Champagne*

Champagne, Marquis de LaTour, France \$24

### *White*

Chardonnay, Kendall Jackson, CA \$32  
Pinot Grigio, Ecco Domani, Italy \$24  
Sauvignon Blanc, Starborough, New Zealand \$26

### *Red*

Cabernet Sauvignon, Darkhorse, CA \$24  
Cabernet Sauvignon, Louis Martini, CA \$32  
Malbec, Don Miguel Gascon, Argentina \$32  
Merlot, Red Rock, CA \$22  
Pinot Noir, Echelon, CA \$24  
Pinot Noir, Mirassou, CA \$28  
Shiraz, McWilliams Hanwood Estate, Australia \$24

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## • BANQUET MENU •

LUNCH

DINNER

BUFFET

APPETIZERS

PRIVATE BANQUET ROOM  
FROM 30 TO 150 GUESTS

WWW.PJSKIDOOS.COM

## APPETIZER BUFFET

(Choice of Three)

Teriyaki Sesame Chicken Bites • Crab Dip  
Spinach and Artichoke Dip • Meatballs  
Barbequed Baby Back Ribs • Buffalo Wings  
Chicken Tender Kabobs • Eggrolls  
Cheese & Vegetable • Spinach Phyllo Turnovers

**\$18.95 per person**

\*Extra appetizers may be added for \$4 each\*

## SIT DOWN LUNCHEON

Served Until 2pm

### Entrees

<b>Garden Pasta</b>	<b>\$15.95</b>
<b>Grilled Lemon Chicken Breast</b>	<b>\$16.95</b>
With rice pilaf and green beans	
<b>Grilled Chicken Breast Teriyaki</b>	<b>\$16.95</b>
With rice pilaf and green beans	
<b>Chicken Cordon Bleu</b>	<b>\$17.95</b>
With rice pilaf and green beans	
<b>London Broil</b>	<b>\$18.95</b>
With mushroom wine sauce, mashed potatoes and green beans	
<b>Fresh Broiled Salmon</b>	<b>\$18.95</b>
Lemon Butter OR Honey Dijon Glaze With red potatoes and green beans	
<b>Baked Tilapia</b>	<b>\$18.95</b>
With red potatoes and green beans	
<b>Prime Rib of Beef Au Jus</b>	<b>\$19.95</b>
8 oz with red potatoes and green beans	
<b>Petit Filet Mignon</b>	<b>\$20.95</b>
6 oz with mushroom peppercorn sauce With red potatoes and green beans	

Each Luncheon Includes:  
Bread and Butter  
Tea and Coffee

\*Add a salad or dessert to your luncheon for  
\$3 each per person\*

## BUFFET

### Entrees

(Choice of Two)

#### Grilled Chicken Breast

In a Lemon Cream Sauce

#### Stuffed Chicken Breast

With Portabella Mushrooms, Spinach & Cheese in a Dill Sauce

#### Roasted Pork Tenderloin

With a creamy mushroom marsala wine sauce

#### Fresh Broiled Salmon

Choice of Lemon Butter OR Honey Dijon Glaze

#### Stuffed Shrimp (add \$3 per person)

Stuffed with lump crabmeat

#### Prime Rib (add \$2 per person)

#### Filet Mignon (add \$3 per person)

With mushroom peppercorn sauce

### Pasta

(Choice of One)

#### Penne Tomato Basil or Penne Pesto

### Vegetables

(Choice of Two)

#### Green Beans

#### Rice Pilaf

#### Red Potatoes

#### Vegetable Medley

#### Mashed Potatoes

### Dessert

(Choice of One)

#### Chocolate Mousse

#### Ice Cream

#### Sherbert

Buffet Includes:

Mixed Green Salad with Balsamic or Caesar Salad  
Bread and Butter  
Coffee and Tea

**\$28.95 per person**

## SIT DOWN DINNER

Served After 2pm

### Entrees

<b>Garden Pasta</b>	<b>\$19.95</b>
<b>Grilled Lemon Chicken Breast</b>	<b>\$21.95</b>
With rice pilaf and green beans	
<b>Grilled Chicken Breast Teriyaki</b>	<b>\$21.95</b>
With rice pilaf and green beans	
<b>Stuffed Chicken Breast</b>	<b>\$22.95</b>
With rice pilaf and green beans	
<b>Chicken Cordon Bleu</b>	<b>\$22.95</b>
With rice pilaf and green beans	
<b>Fresh Broiled Salmon</b>	<b>\$23.95</b>
Choose One: Lemon Butter OR Honey Dijon Glaze With red potatoes and green beans	
<b>Baked Tilapia</b>	<b>\$23.95</b>
With red potatoes and green beans	
<b>London Broil</b>	<b>\$23.95</b>
With mushroom wine sauce, mashed potatoes and green beans	
<b>Short Ribs of Beef</b>	<b>\$24.95</b>
With mashed potatoes and green beans	
<b>Prime Rib of Beef Au Jus</b>	<b>\$25.95</b>
10 oz with red potatoes and green beans	
<b>Filet Mignon</b>	<b>\$31.95</b>
8 oz with mushroom peppercorn sauce, red potatoes and green beans	

### Dessert

(Choice of One)

#### Chocolate Mousse

#### Ice Cream

#### Sherbert

Each Dinner Includes:

Mixed Green Salad with Balsamic or Caesar Salad  
Bread and Butter  
Dessert  
Coffee and Tea